

## THE WORLD IN PARAGRAPHS

A BRIEF RECORD OF PASSING EVENTS IN THIS AND FOREIGN COUNTRIES.

### IN LATE DISPATCHES

DOINGS AND HAPPENINGS THAT MARK THE PROGRESS OF THE AGE.

#### ABOUT THE WAR

The allies have captured Strumitsa. Great Britain has formally declared war on Bulgaria.

Berlin confirms Bulgarian claims that the allies' railway line between Saloniki and Nish has been cut.

Austrian general sends wireless to Von Mackensen, telling him Serbians cannot be crushed unless reinforcements are sent.

Three United States soldiers were killed and eight others wounded in an engagement with Mexican bandits near Ojo del Agua.

From Russia comes the news that Riga is about to fall. The Germans under von Hindenburg have reached the river Dvina.

The German steamers Pernambuco of 4,788 tons and the Soederhamm of 1,499 tons, and four other ships were torpedoed and sunk.

The Berlin Tages Zeitung says that during one period of the great battle at Loos last month the British fell at the rate of 100 men a second.

Great Britain has made a formal offer of the island of Cyprus to Greece as soon as the latter nation undertakes to intervene on the side of the allies.

Greece must define her position. This is the text of a dispatch to the London Mail which says an ultimatum has been sent to the Hellenic ruler by the allies.

"Approximately 25,000," was the official answer in the House of Commons to a request for information as to the total number of British prisoners of war in Germany.

Austro-Germans and Bulgars continue to advance in their drive through Serbia. Aged men, women and children have taken up arms in an effort to resist their onrush.

The German armies, which for nearly fifteen months have been continuously fighting on the one front or the other, are now on the offensive at three widely separated points—against Riga and Dvinsk, in Serbia and in the Champagne district of France.

Count von Bernstorff, the German ambassador, announced in New York that an official communication from Berlin stated German submarines had recently sunk twenty-three vessels, including four transports of the allies, in the Mediterranean.

#### WESTERN

Thomas A. Edison had his day at the Panama-Pacific Exposition at San Francisco.

Twenty miners were killed by the explosion of a wagon load of dynamite at Butte, Mont.

At Murphysboro, Ill., Joe Deberry, a negro, was hanged for the murder of Mrs. J. H. Martin.

Two men robbed the Citizens' Bank of Renton, six miles from Seattle, and escaped with about \$2,500 in currency.

Chicago's first Chinese church was opened and it began its formal ministry to the 4,000 Orientals in that city.

Mrs. Ada R. Smith, widow of the late Joseph Smith, president of the Reorganized Church of Latter Day Saints, died at Independence, Mo.

Seventeen men were killed at the Granite Mountain mine of the North Butte Mining Company by an explosion of 500 pounds of giant powder.

Claims totalling \$470,000 against the St. Joseph-Chicago Steamship Company and the Indiana Transportation Company for the deaths of forty-one persons and the injury of six others in the Eastland disaster were filed in the United States District Court at Chicago.

#### WASHINGTON

Willard D. Doremus, inventor of the letter boxes seen on every street of every city of the United States, died suddenly of heart disease while visiting the patent office. He was a native of Seneca, N. Y.

President Wilson in a proclamation designating Thursday, Nov. 25, as Thanksgiving Day, called attention to the fact that the United States has been at peace while most of Europe has been at war.

President Wilson has signed a proclamation giving notice of the neutrality of the United States in the war between Serbia and Bulgaria.

President Wilson returned to Washington from Princeton after casting the first ballot ever given by a chief executive of the United States in favor of woman suffrage.

The War Department estimates which will be submitted to Congress this winter will include an appropriation for fortifications at San Pedro, Cal., where sixteen-inch guns will be mounted.

#### FOREIGN

James Blakeley, the actor, died in London.

Sir Edward Carson, attorney general, has resigned from the British Cabinet.

Seventy-one persons lost their lives when the French steamship Amiral Hamelin was torpedoed and sunk by a submarine.

According to a dispatch from Athens to the Cologne Gazette, the ministers of Russia and Italy are preparing to leave Greece.

The arrival at The Hague of Dr. Constantin T. Dumba, lately recalled as Austrian ambassador to the United States, is reported.

A legacy of \$50,000 has just come to Mrs. John Warcham of Gilead, Yorkshire, as a sequel to her kindness to a wounded Austrian soldier, Robert McClure.

The steamer Nieuw Amsterdam, having on board Dr. Constantin T. Dumba, the returning Austro-Hungarian ambassador to the United States, was detained off Deal.

Serbia has been grievously hurt by the loss of 150,000 in the present war and by the ravages of disease which swept away 50,000 more. She probably has not more than 200,000 men left, if so many.

Members of labor unions in England increased by nearly 150,000 persons during the year 1914, according to a belated report just issued by the registrar general. The total membership at the end of the year was 3,262,000.

An American yacht bound from San Francisco with the name Arcadyr painted over the name Ethel, and carrying an unusually large crew, was detained by government authorities near Buenaventura, a Colombian port on the Pacific, under suspicious circumstances.

Formal parades and informal marches by the populace, with blaring bands of music and rousing cheers for Gen. Carranza and Woodrow Wilson alternately resounded through Mexico City at the celebration of the recognition of Gen. Carranza as de facto President.

Formal recognition by the United States of the de facto Carranza government resulted in all the morning newspapers of Mexico City being printed in American colors and containing extremely laudatory articles on President Wilson and the American nation.

The London Daily Chronicle claims to "unmask a conspiracy" led by Lord Northcliffe, to destroy the present government and substitute a cabinet to include Lord Milner, Sir Edward Carson, David Lloyd George and Winston Spencer Churchill, but not Premier Asquith, Sir Edward Grey, Lord Kitchener or A. J. Balfour.

#### SPORTING NEWS

Charley White of Chicago won the decision over Johnny Harvey of New York in a twelve-round bout at Boston.

Oscar Vitt, third baseman of the Detroit Tigers, was married at San Francisco to Miss Irene Freund of Oakland, Cal.

Bryan Scott, who was injured in the St. Louis University-Knox College football game, died at the St. Louis City hospital.

Ritchie Mitchell, Milwaukee lightweight, was awarded the newspaper decision by a shade over Joe Arzvedo, California, in a fast ten-round bout at Milwaukee.

Frank Moran of Pittsburg, knocked out Jim Coffey, the Dublin giant, in the third round of a scheduled ten-round battle at Madison Square Garden in New York.

Duffy Lewis, left fielder for the Boston Americans in their recent world series victory, arrived at San Francisco, and his first act after greeting his wife, who headed a reception delegation, was to endorse and hand over to her a check for \$2,825.25—Duffy's share of the world series money.

#### GENERAL

Count Max Lynar London, a German nobleman, was arrested in New York on a charge of bigamy.

Bethlehem Steel common, which sold at \$39 when the war opened, sold at \$50 a share in New York.

Automobiles originally worth several thousand dollars were sold for as low as \$15 by the Villa government of Juarez.

At Sheridan, Wyo., Albert Barber, aged 34 years, single, died at the state hospital of injuries received at Clearmont.

Pullman officials at San Antonio announced that through service was to be re-established via Nuevo Laredo and the City of Mexico. This service was discontinued three years ago.

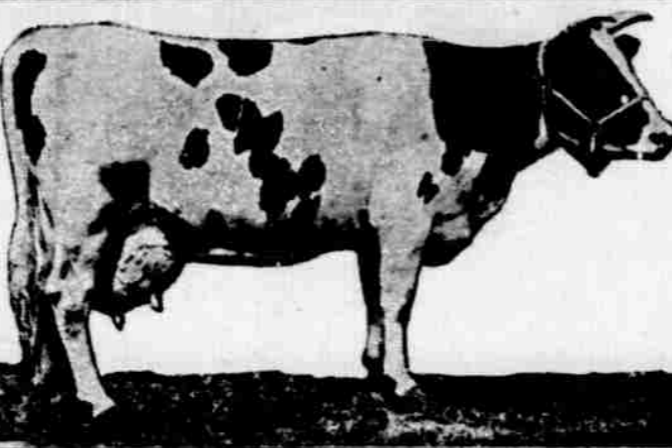
Roderick Dhu Sutherland of Nelson, Neb., a candidate for the presidential nomination of the People's Independent party in 1909, died in a hospital at Kansas City, Kan. He was 53 years old. Mr. Sutherland represented the fifth district in Congress from 1899 to 1896.

Indications based on unofficial returns were that woman suffrage would be defeated in New Jersey by from 50,000 to 60,000.

The body of one Japanese was found among the dead Mexicans killed in an early morning fight between United States soldiers and Mexican bandits at Ojo del Agua.

Burglars stole emergency "war" stamps worth \$15,000 from the safe of the office of Deputy Foley, collector of internal revenues, in the federal building at Evansville, Ind.

## LITTLE THINGS MAKE FOR DAIRY SUCCESS



Daisy Grace De Kol.

Cows should not stand facing a window unless the window is covered with muslin. By the way, the muslin window in a cow stable is better by far than glass. It gives a subdued light and furnishes an ideal system of ventilation.

No man can succeed in dairying unless he knows that each cow is paying him a profit. A dairy cow that does not more than pay for feed and care is a robber that should not be allowed to live.

There is no method of feeding which will increase the percentage of fat in a given cow's milk to any considerable extent, but there are methods of feeding which will make a non-paying cow profitable, very often, simply by increasing the quantity of milk she gives.

Take good care of the calves, for they are the nursery of the dairy; and a calf which has been raised in the "pot-bellied" style on slops and

kept in a shadeless, grassless lot all the first summer, never makes a good cow.

The dairy farmer who keeps so many cows that he must neglect them to take proper care of his crops, has made a wrong division of his operations. The cows should be taken care of first and only as much land be cropped as can be well cared for between milkings.

The good dairy cow is wedge-shaped in two directions. She is wide in the rear and narrow in front. She is narrow on the top of the shoulders and wide between the forelegs. This shape gives room for a large amount of feed and for a big heart, denoting a strong arterial circulation.

The man who has so little self-respect that he will allow himself to work around cows that stand in a filthy stable lacks considerably of reaching up to the mark of a good dairyman.

## SELECT SEED CORN ONLY OUT IN FIELD

Of Much Importance to Know If Ears Matured Early and Thereby Avoided Frosts.

(By J. C. HACKETT, Missouri College of Agriculture.)

Always select seed corn in the field before frosts and freezes injure it. Scoop-shovel selection, or even more careful crib picking next spring, will be especially fatal if frost injures the corn this fall.

When the harvest is on and you begin to gather the crop, you can not tell which ears matured early, and would be likely to produce an early crop that will avoid frost next year. You are too busy to study seed ears, anyhow, when trying to put as many bushels as possible into the crib each day.

Only in the field is it possible to know whether an ear is large because it was produced on the only stalk in the hill and so had more than its share of sunshine and plant food. Careful experiment station tests have shown that the ears which are good in spite of having been grown on poor soil and in a somewhat crowded stand are more productive than those on highly fertile fields or in thin stands.

Only in the field can you tell whether the ear was too high or too low on the stalk, and whether it stood so erect that the fall rains would enter the husks and spoil the ear. Ears that stand almost erect will be materially injured in case of a prolonged rainy fall even though no frosts or freezes should come before the corn is harvested. If the corn should be frozen before harvesting, and when it is still wet from a cold rain, it is not unreasonable to think some of it would be killed. Ears that have a longer shank and point down are much better.

Ear height is important not only because the lower ears are more convenient to harvest, but also because prolonged experiments have proved that low ears are generally earlier in maturing than the high ears. Therefore, select the ears that appear on the stalk from three to four feet high and unconsciously, but surely, the ear height and maturity of your corn will be improved.

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## EASY TO ERADICATE SMUT FROM WHEAT

Good Plan to Get Neighbors to Also Treat Their Seed—Spores Fly With Wind.

In many localities the loss from smut or loose smut in wheat is as much as 25 per cent or 30 per cent. It is easy to eradicate smut, but unless you get adjoining neighbors to treat their seed for smut, the spores will fly over the fence from the untreated grain, re-infecting the treated grain.

To one pint of full-strength formaldehyde (you can get it at any drug store) add 35 or 40 gallons of water. Spread out the seed on a floor or canvas, and sprinkle with formaldehyde solution until thoroughly moist, but not wet enough to pack in the hand. Shovel or rake over repeatedly to distribute the moisture evenly. Shovel into a pile and cover with sacks or canvas for at least two hours, the canvas having been soaked in the solution to kill any spores which might have remained. Take off the blankets and rake until the grain is dry, which will only take a few minutes.

Be sure that your formaldehyde is of full strength because there is much of it that is very weak.

## RIGHT PROPORTIONS IN POULTRY RATIONS

Hens Get Fat and Lazy When Given Nothing but Fat-Forming Feed—Avoid Extremes.

Suppose you feed your hens on a fat-forming ration altogether, and this is the kind they eat most greedily. Feed a corn mash in the morning, cracked corn at noon, whole corn at night. The hens would get fat and lazy and lay few eggs; presently they would get liver-grown, break down and die. Feed the same flock, instead of the fat-making food, a full protein—wheat, green bone, meat scraps or bran. At first the eggs laid would surprise you; soon you would notice the hens getting light; diarrhea would set in, then indigestion and rheumatism; the egg crop would shorten up, and it would be a more difficult task to get that flock back to health than when fed the fat-forming ration. These are the extremes in feeding. Both rations are needed, but must be mixed to right proportion.

## PACKING ENSILAGE IMPROVES QUALITY

Tramping Excludes Air and Prevents Formation of Acetic Acid—Cut Silage Fine.

Packing the ensilage well improves it. It is the air in the ensilage that spoils it, and the more air in it the more acetic acid is formed. This is the acid that makes it sour. The less air the less of the acetic acid and the more lactic acid, which is the most desirable. The tramping in compacting the ensilage leaves less room for air and so makes a better ensilage. Cutting the ensilage fine makes it pack better. Half to three-quarter inch lengths are the most satisfactory.—North Dakota Experiment Station.

## The KITCHEN CABINET

It is not enough that women should be home-makers but they must make the world itself a large home.

There is no defeat, no call for retreat can be blown from the bugle of right.

### PEPPERS AND PEPPER DISHES.

Sweet garden peppers are such a favorite vegetable that one should always have at least a dozen plants in the garden to supply the needs of the table.

A name commonly used for this vegetable when canned is pimiento, which is incorrectly used, as pimiento is all-spice. The real name is "pimiento," giving another syllable. A chopped green pepper given to almost any salad, and especially a potato salad, improves it wonderfully. Care should be taken to carefully wash them, remove the white inner fiber, as well as the seeds, before using. Peppers chopped and pounded, then fixed with cream cheese make a most appetizing relish.

Fried sweet peppers make a nice garnish to serve with lamb, mutton or pork chops.

Stuffed Peppers.—Broad crumbs with tomato or rice and a few nuts, corn beef hash, boiled rice with chicken, and many other combinations make fine stuffings for peppers. See that they are well washed, then cut off the best end to make a stable receptacle, remove the white fiber and seeds; fill the pepper, replacing the cap. Put them into a baking dish with a little stock or butter and water to keep them moist while baking.

Steak Smothered in Sweet Peppers.—Spread over a round steak the following mixture: A cup of bread crumbs, one small onion, chopped; a little poultry dressing, a pint of tomatoes and peppers mixed; if canned they will not need chopping. Place the stuffing on steak, roll and tie and pour over the tomato and pepper mixture. Cook very slowly three hours.

Add boiling water or tomato juice if the meat becomes dry. Canned peppers should always find a place on the emergency shelf, as they add much to many dishes. Creamed eggs with a pepper or two added, either chopped or rubbed through a sieve; serve on toast as usual and have an unusual relish. These eggs may be served with a border of seasoned boiled rice instead of toast, if desired.

### GOOD EATING.

Some of the following are so unusual that they may take faith to try them, but they will be enjoyed.

Yorkshire Bucks.—Toast 12 slices of bread and on top of each place a square of cheese, and on top of the cheese a thin slice of bacon; sprinkle with paprika.

and place the toast in a dripping pan and pour over a little weakened vinegar, enough to moisten the toast. Place in the oven until the cheese is melted and serve hot.

Apple Dumplings With Peanut Butter.—Sift a pint of flour, two teaspoonsful of baking powder, a half teaspoonful of salt, then rub in a half cupful of peanut butter; moisten with cold water as for pie crust. Roll out and cut in squares. Lay on each square a core, peeled apple, sprinkle with sugar and cinnamon, wet the edges and pinch them together. Bake and serve with cream and sugar.

Cuban Stew.—Take four pounds of mutton, one cupful of olive oil, one can of tomatoes, eight medium sized onions, one can of peas, one can of mushrooms and eight potatoes; a tablespoonful of salt and a few dashes of pepper. Put olive oil into a kettle, and when hot add onions, tomatoes and meat, cut in pieces, with the salt and pepper. Cover closely and simmer three hours. Then add the potatoes, cut in halves, and when they are tender add the peas and mushrooms, drained from the cans. When well heated, thicken the gravy and serve hot.

Simple Cake.—Into a measuring cup holding half a pint break an egg, a tablespoonful of melted lard, three tablespoonfuls of canned cream, then fill the cup with water. Sift together one and a half cupfuls of flour, one cupful of sugar, two teaspoonfuls of baking powder and a pinch of salt. Add the liquid and beat hard for five minutes. Bake in layers or in a loaf.

Gypsy Stew.—Cook together young carrots cut in slices, green onions, peas and new potatoes. Fry a slice of dried salt pork, turn in the tender vegetables, add milk to it and seasonings, and serve very hot.

### GATHEPED FACTS

Spain has 3,500,000 acres of olivea. New York leads the states in salt production.

"Kid" is gypsy for "child." Hence the term kidnapping.

Half-tones 14 inches in circumference have been found in England.

Intrinsically, Victoria crosses are worth 9 cents each.

Some Japanese spiders make webs so strong it requires a knife to cut them.

Life is made of little "ifs." Good and bad together. It's just the "ifs" that all through life bring sun or stormy weather.

### DISHES FOR EVENING PARTIES.

Often a light supper which does not tax the digestion will be found most agreeable.

Dressed Oysters.—Chop two dozen large oysters, mix with a tablespoonful of melted butter, an unbeaten egg, one-third of the bulk of bread crumbs, a tablespoonful of chopped parsley and a little onion juice. Season with salt, and paprika. Form into balls and bake ten or fifteen minutes in a hot oven. Serve on oyster shells with parsley and lemon as a garnish.

Asparagus With Stuffed Eggs.—Take canned asparagus, or if fresh, cook until tender in salted water and arrange on a platter in a border of buttered toast points and quartered, stuffed eggs. Pour over a hot sauce made as follows: Take two tablespoonfuls of butter and two and a half of flour; when well mixed add a pint of chicken stock, or a small can of chicken broth and six finely minced mushrooms. Stir and cook for fifteen minutes, then add a cupful of hot cream and the juice of a lemon; strain and reheat.

Chicken and Mushroom Patties.—Saute two cupfuls of mushrooms in two tablespoonfuls of butter five minutes; season well with salt and pepper. Remove from the fire, take out a scant cupful and chop the remainder fine with two and a half cupfuls of cold cooked chicken. Beat two eggs, add salt, pepper and the juice of half a lemon. Add a tablespoonful of chopped parsley and a pint of boiling milk; stirring until it thickens. Now add the mushroom and chicken mixture and when very hot fill patty shells and garnish the tops with whole mushrooms.

Gingerbread with whipped cream and a cupful of hot coffee is well liked by many people who do not enjoy rich cake.

Cold ham, boiled or fried, put through the meat chopper, mixed with a little mustard or hard-boiled egg, is nice filling for sandwiches.

### GOOD THINGS FROM GRAPES.

Grapes are at their best when eaten ripe and fresh from the vines gar-

nished with their own leaves. Grapes if placed overnight on ice, then served with a leaf or two on a plate will have a frosty appearance which will give them an added beauty and the cool fruit will be most grateful.

Grape Juice.—To prepare—pick the stems from the fruit and cover with enough water to be seen between the grapes. Cook until the seeds are free and the skins look pink or have lost their color, then strain. Return the juice to the fire and boil 20 minutes; then to each quart add a cupful of sugar; cook ten minutes longer and bottle in airtight bottles, dipping the corks in melted paraffin.

Grape Juice Ice Cream.—To a cupful of grape juice add a pint of thin cream and sugar to sweeten, a tablespoonful of lemon juice, mix and freeze.

Grape Jam.—Remove the skin from the pulp of well-washed grapes and put them in separate utensils; heat the pulp with a cupful of water and press through a sieve to remove the seeds; add the skins to the pulp and weigh. To each pound of fruit add three-fourths of a pound of sugar and just enough water to prevent burning. Cook slowly for 40 minutes.

Grape Sherbet.—Take three pounds of Concord grapes, three lemons, three pints of water and three cupfuls of sugar. Wash the grapes and put them in a granite pan, wash and squeeze out all the juice; measure and add an equal amount of water. The lemon juice and sugar. The sugar and water, if boiled to a sirup, will make a smoother sherbet. The amount of water should be allowed when measuring. Freeze as usual.

A pretty novelty is crystallized grapes. Select firm, large grapes in perfect bunches; wash carefully and dip in white of egg, then in pulverized sugar. Arrange on a platter on a bed of grape leaves.

For grape jelly the grapes should be underripe. Prepare them as for grape juice, then add the sugar to the juice and cook until it thickens in a cold dish, when a teaspoonful is tried.

Nellie Maxwell

### ST. PAUL'S CATHEDRAL, LONDON, COSE

Speaking of the 131-pound catfish caught in the Missouri river, if a thing is valuable the supply is always ample.

A "tinker's dam" is a wall of dough or of soft clay, raised around a spot which a plumber, in repairing, desires to flood with solder. The material of this dam can be used only once, and is thrown away after this very temporary period of usefulness. Hence the well-known proverb.



"Goodies!"

—goodies that just melt in your mouth—light, fluffy, tender cakes, biscuits and doughnuts that just keep you hanging 'round the pantry—all made with Calumet—the safest, purest, most economical Baking Powder. Try it—drive away bake-day failures.

Received Highest Awards

See Cook Book Pages 222-223 to Find Out



Cheap and big can Baking Powders do not save you money. Calumet does—it's Pure and far superior to sour milk and soda.

Of Course Not. "My boy, if I hadn't worked and slaved, you could never carry on this way. Why don't you settle down and go to work?" "Why, you don't want your grandson to carry on this way, do you?"

## SWAMP-ROOT SAVES KIDNEY SUFFERERS

You naturally feel secure when you know that Dr. Kilmer's Swamp-Root, the great kidney, liver and bladder remedy, is absolutely pure and contains no harmful or habit-producing drugs.

The same standard of purity, strength and excellence, prescribed by Dr. Kilmer many years ago, is maintained in every bottle of Swamp-Root.

Swamp-Root is scientifically compounded from vegetable herbs. It is not a stimulant and is taken in teaspoonful doses. It is not recommended for everything. According to verified testimony it is nature's great helper in relieving and overcoming kidney, liver and bladder troubles.

If you suffer, don't delay another day. Go to your nearest druggist now and get a bottle. All drug stores sell it in two sizes—fifty cents and one dollar.

However, if you wish first to try this great preparation send ten cents to Dr. Kilmer & Co., Binghamton, N. Y., for a sample bottle. When writing be sure and mention this paper.—Adv.

Just So. "How do you find business?" "I don't find it. I pay a man to go out and find it for me."

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